



Hot stuff Pots De Creme

Ingredients

1 cup Nutella
3 ounces semisweet chocolate, chopped
1½ cups whole milk
1 cup heavy cream
6 large egg yolks
¼ cup granulated sugar
¼ teaspoon kosher salt
1½ to 2 teaspoons Sriracha
½ teaspoon pure vanilla extract
½ teaspoon instant espresso powder, dissolved in 1
tablespoon of water (optional)
Whipped cream or crème fraîche, for serving
Grated chocolate or cocoa, for serving
Minced hazelnuts, for serving
Sea Salt, for serving

Directions

PREP

- 1) Set 6 (8-ounce) ramekins/cocottes/teacups/glasses on a baking sheet
- 2) Spoon Nutella into your blender. Add chopped chocolate

MAKE THE CUSTARD

- 1) In medium saucepan, whisk together milk, heavy cream, egg yolks, sugar, and salt over medium heat. Cook, stirring constantly for 8 to 10 minutes

Tip: I like to use a flat-bottomed wooden spatula so that I can make sure the eggs aren't catching on the bottom and cooking.

- 2) Cook until the custard thickens, resembling something like very thick paint. It should register between 175 and 180 degrees Fahrenheit on an instant-read thermometer. Another test: The custard should coat the back of the spatula, and when you draw a line across the back of the spatula with your (clean!) finger, the line should hold and maintain its edges without running.

- 3) Remove from heat immediately.

STRAIN & BLEND

- 1) Pour the warm custard through a strainer into the blender.
- 2) Add sriracha, vanilla and dissolved espresso powder. Let it sit 5 minutes to melt the chocolate.
- 3) Put the lid on the blender, hold down with a thick kitchen towel, and blend on low, then high, until smooth and combined, scraping down sides if necessary. Taste for seasoning.

ASSEMBLE

- 1) Pour the custard into your containers, tapping them against the rim of the baking sheet to remove air bubbles.
- 2) Pop them in the fridge and chill for about 3 hours, until the custards are set.

FINISHING TOUCHES

Top with whipped cream or crème fraîche, some grated chocolate and minced hazelnuts. A little sea salt would be nice too.

Active Time: 20 minutes

Inactive Time: 3 hours